

FOOD

OYSTERS ON THE HALF SHELL 6

(3) Pacific Oysters, Champagne Mignonette. each additional oyster +\$2

BEER CHEESE FRIES **VG** 7

- add bacon +\$1, al pastor +\$6

BOWL OF FRIES **VG** 5

PRETZELS & BEER CHEESE **VG** 7

Nisi Bakery pretzel sticks, Everything spice, Monterey Beer cheese sauce

MARGHERITA PIZZA **VG** 10

Fresh mozzarella, basil, roasted garlic oil, Pecorino Romano, fire roasted tomato sauce

CHEESEBURGER 10

single patty, malt vinegar aioli, American cheese, shredduce, tomato, brioche bun

- add bacon +\$2, egg +\$2, avocado +\$2, french fries +\$2, extra patty +\$5

NACHOS **VG** 10

beer cheese, queso cotija, salsa roja, honey chipotle sauce, pickled jalapeños, cilantro

- add al pastor +\$6

DRINKS

CORE BEERS 5

Monterey Beer, Pils, Mai Tai PA, Cold Pressed, Howzit Punch, Land & Sea

SPECIALTY & ROTATING BEERS 6

Pretty much everything else on the menu, except 10% abv+

MICHELADA 7

Monterey Beer, house fermented michelada mix, tajin rim, lime

PALOMA 7

Tequila, grapefruit soda, lime, salt, rocks

SNAQUIRI 5

Snack-sized daiquiri. Light rum, sugar, lime



20% gratuity added to parties of 5 or more. Split checks not available for parties of 5 or more. Water is precious on California's Central Coast & is served only upon request. Items marked **VG** are vegetarian. **V** are vegan, **Gf** are gluten free, and **GFU** are gluten free option, but our kitchen is not. Please inform us of any severe dietary restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.